

# Waffles



Yield: 4-5 servings

## Ingredients:

2 C. all-purpose flour  
1 Tbsp & 1 tsp baking powder  
 $\frac{1}{4}$  tsp salt  
1  $\frac{1}{2}$  C. milk  
 $\frac{1}{4}$  C & 2 Tbsp vegetable oil  
2 eggs, separated

## Procedure:

1. Pre-heat waffle Iron.
2. In large mixing bowl, sift together flour, baking powder and salt.
3. Separate the 2 eggs.
4. Stir milk, oil and egg yolks into flour mixture. Beat until smooth.
5. In a separate bowl, beat egg whites until soft peaks form.
6. Gently fold egg whites into batter.
7. Pour 1 cup of mix onto hot waffle iron until it covers the area.
8. Cook until golden (or there is no more visible steam escaping from the waffle iron)
10. Serve hot with desired toppings.